

## CLAIMS

1. A peptide comprising an amino acid sequence selected from the sequences shown in SEQ ID NO: 1, SEQ ID NO: 2 and SEQ ID NO: 3, having no more than 8 amino acids.

2. A peptide according to claim 1, having an amino acid sequence selected from the sequences shown in SEQ ID NO: 4, SEQ ID NO: 5 and SEQ ID NO: 6.

3. A peptide according to claim 1, having an amino acid sequence selected from the sequences shown in SEQ ID NO: 1, SEQ ID NO: 2 and SEQ ID NO: 3.

4. A fragment of a peptide according to claim 3, having at least 3 amino acids.

5. A fragment of a peptide according to claim 4, having an amino acid sequence selected from the sequences shown in SEQ ID NO: 7, SEQ ID NO: 8 and SEQ ID NO: 9.

6. Acid or base addition salts, in particular pharmaceutically acceptable salts, esters, solvates and anhydrides of the peptides according to claims 1 to 5.

7. A composition comprising at least one peptide or derivative thereof defined in claims 1 to 6.

8. A pharmaceutical composition according to claim 7, characterized in that the derivatives defined in claim 6 are pharmaceutically acceptable, and in that a pharmaceutically acceptable carrier is present.

9. A pharmaceutical composition according to claim 7, characterized in that the peptides or derivatives thereof defined in claims 1 to 6 are present in an effective amount to reduce hypertension in mammals.

10. A food composition comprising at least one peptide or derivative thereof defined in claims 1 to 6.

11. A food composition according to claim 10, characterized in that the peptides or derivatives thereof defined in claims 1 to 6 are present in an effective amount to reduce hypertension in mammals.

5 12. A food composition according to claims 10 and 11, characterized in that said food composition is a food selected from: a beverage, infused food, milk, yogurt, cheese, flavored milk drink, bread, cake, butter, margarine, a sauce, a condiment, a salad dressing, fruit juice, syrup, a dessert, icings and fillings, a soft frozen product, a confection, a chewing gum and an intermediate food.

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13. A protein hydrolysate, obtained from goat or sheep milk, enriched in at least one of the peptides or derivatives thereof defined in claims 1 to 6.

15 14. The protein hydrolysate of claim 13, wherein the combined amount of the peptides or salts thereof of claims 1 to 6 is between 0,1% and 5%, preferably between 1% and 2% (in dry weight) of the protein hydrolysate.

20 15 Use of a peptide according to claims 1 to 6 or of a protein hydrolysate according to claims 13 and 14 in the preparation of a dietary supplement, food ingredient or food composition.

16. A peptide or derivative thereof defined in claims 1 to 6 for use as a medicament.

25 17. A peptide or derivative thereof defined in claims 1 to 6 for use in the treatment or prophylaxis of hypertension, stroke, coronary disease, myocardial infarction, metabolic syndrome, peripheral vascular disease or abdominal aortic aneurysm in mammals.

30 18. A composition according to claims 7 to 12 and a hydrolysate according to claims 13 and 14 for use as a medicament.

35 19. A composition according to claim 7 to 12 and a hydrolysate according to claims 13 and 14 for use in the treatment or prophylaxis of hypertension, stroke, coronary disease, myocardial infarction, metabolic syndrome, peripheral vascular disease or abdominal aortic aneurysm in mammals.

20. Use of a peptide or derivative thereof defined in claims 1 to 6 in the manufacture of a medicament.

21. Use of a peptide or derivative thereof defined in claims 1 to 6 in the manufacture of a medicament for the treatment or prophylaxis of hypertension, stroke, coronary disease, myocardial infarction, metabolic syndrome, peripheral vascular disease or abdominal aortic aneurysm in mammals.

22. A process for the preparation of the peptides defined in claims 1, 2, 4 and 5 which comprises the steps of:

- a) obtaining the casein fraction of goat or sheep milk;
- b) hydrolyzing the casein fraction using a protease;
- c) inactivating the protease;
- d) isolating the peptides.

23. A process for the preparation of the peptides defined in claim 3 which comprises the steps of:

- a) obtaining the casein fraction of goat or sheep milk;
- b) hydrolyzing the casein fraction using a subtilisin;
- c) inactivating the subtilisin;
- d) isolating the peptides.

24. A process for the preparation of the protein hydrolysate defined in claims 13 and 14, comprising the steps of:

- a) obtaining the casein fraction of goat or sheep milk;
- b) hydrolyzing the casein fraction using a protease;
- c) inactivating the protease;
- d) enriching the mixture in the peptides defined in claims 1 to 6.

25. A process according to claim 24 which further comprises the step:  
e) drying the hydrolysate to obtain a powder.

26. A process according to claims 24 and 25, characterized in that the protease is a subtilisin.

27. A process according to claim 26, characterized in that the subtilisin comprises one or more compounds derived from a fermentation broth of a *Bacillus* species or one or more compounds derived from a cellular extract of the *Bacillus* species or a solid support immobilizing one or more compounds derived from a fermentation broth of the *Bacillus* species or a solid support immobilizing one or more compounds derived from a cellular extract of the *Bacillus* species.

28. The process according to claim 27, characterized in that the *Bacillus* species is *Bacillus amyloliquefaciens*.